

## CHEESE & CHARCUTERIE

*a la carte with seasonal accompaniments & Troubadour*

### *Bakery bread (gf)*

<b>HOOK'S</b> 5 Year Cheddar / WI / Cow	5
<b>CARR VALLEY</b> Wildfire Blue / WI / Cow	6
<b>WESTFIELD FARM</b> Capri Blue / MA / Goat	7
<b>TULIP TREE</b> Trillium Triple Cream / IN / Cow	7
<b>BEEHIVE</b> Teahive / UT / Cow	6
<b>EL ATRIO</b> Manchego / Spain / Sheep	7
<b>HOUSE</b> Chicken Liver Mousse	6
<b>HOUSE</b> Smoked Duck Ham	7
<b>HOUSE</b> Corned Beef Tongue	6
<b>HOUSE</b> Truffled Mackerel Mortadella	8
<b>HOUSE</b> Pork Shoulder Rillettes, Plum Compote	6
<b>HOUSE</b> Country Pork Pâté	6
<b>SMOKING GOOSE</b> Stagberry Elk Salami / IN	7
<b>ALTOS DE IBERIA</b> Serrano Ham / Spain	8

## BOARD

*chef's choice of 4 cheese and/or charcuterie selections with bread & accompaniments (gf)* 22

## SNACKS

<b>CHILI CRISP DEVILLED DUCK EGG (gf)</b>	6
<b>FENNEL &amp; CITRUS ROASTED OLIVES (gf) (v)</b>	6
<b>LACTO-FERMENTED GHERKINS (gf) (v)</b>	6
<b>SWEET ROSEMARY &amp; CITRUS ROASTED NUTS (gf) (v)</b>	6
<b>SPANISH CORN NUTS (gf) (v)</b>	4
<b>BEET PICKLED EGGS (gf)</b>	5
<b>PIMENTO CHEESE BALL (gf)</b>	5

## RAW

½ <b>DOZEN OYSTERS</b> , Yuzu Kosho Mignonette <i>(gf)</i>	15
<b>HAMACHI TIRADITO</b> , Pickled Ginger <i>(gf)</i>	13

## VEGETABLE

Pan Seared **SUMMER SQUASH**, Sweet Corn, Pipián Verde, Oregano, Pickled Market Peppers, Sweet Corn Popovers, Pepita Crunch *(gf) (v)* 12

Crispy Fried **OYSTER MUSHROOMS**, Malay Chili Sambal, Acar Pickle, Peanut *(gf) (v)* 13

**HEIRLOOM TOMATO SALAD**, Confit Fennel, Pecorino, Calabrian Chili Purée, Sourdough Crisp, Fried Parsley, Lemon Vinaigrette *(gf) (v)* 13

Injera Battered **CAULIFLOWER**, Gomen Wat, Awaze, Mint Yogurt, Timatim, Jimmy Nardello Pepper *(gf) (v)* 14

Wood Fired **BRUSSELS SPROUTS**, Ras El Hanout, Pistachio, Muhammara, Balsamic Roasted Grapes *(gf) (v)* 13

Blistered **SHISHITO PEPPERS**, Cherry Tomato, Chanterelle Mushroom, Crispy Kale, Tomato Jam, Polenta *(gf)* 16

South Indian **SAMBAR**, Tropea Onion & Sweet Corn Bhajis, Idli Rice Cake, Green Chili Chutney, Cilantro *(gf) (v)* 14

Szechuan **LIANG FEN NOODLE**, Ground House Seitan, Spicy Mala Sauce, Cilantro, Tatsoi *(gf) (v)* 15

**SALATIM PLATTER**, Za'atar Bread, Hummus, Arabic Pickle, Fennel Citrus Olives, Salt Roasted Beets, Eggplant Pomegranate Salad *(v)* 23

## ANIMAL

House Lamb Chorizo **QUESO FUNDIDO**, Salsa Cruda, Cilantro, Jalapeño, Escabeche Pickles, Fresh Tortillas *(gf)* 15

Kimchi Pork Stuffed **CABBAGE ROLL**, Maitake Mushroom, Fried Egg, Gochujang Broth, Furikaki, Scallion, Bonito Flake 16

**TROUT** Under-A-Fur-Coat Salad, Smoked Trout, Carrot, Beet, Egg, Creamy Potato, Crispy Potato, Roe *(gf)* 13

Foie Gras & Duck Confit **CROQUETTES**, Duck Egg Aioli, Duck Cracklins, Heirloom Bean Salad, Market Chow-Chow 16

Vietnamese **BEEF SHORTRIB** Bó Kho, Carrot, Lemongrass, Fish Sauce, Coconut Juice, Green Chili Condiment, Toasty Baguette, Herbs *(gf)* 18

**SEAFOOD STEW**, Fresh Turmeric, Coconut Milk, House Fish Cake, Scallop, Shrimp, Sticky Rice Ball, Fresh Herbs *(gf)* 19

Wood Fired **OCTOPUS**, Peruvian Potatoes, Sauce Huancaína, Pickled Onion, Crunchy Quicos *(gf)* 16

Crispy **PORK BELLY**, Charred Cabbage Salad, Carrot, Ginger, Shiitake Mushroom, Grilled Peach Sweet & Sour, Crispy Wontons, Spicy Mustard *(gf)* 16

Korean **STEAK SSAM**, Grilled Koji Marinated Bavette, Sticky Rice, Ssamjang Sauce, Bean Sprout Banchan, House Kimchi, Garlic Sesame Spinach, Gamja Potatoes, Butter Lettuce Cups *(gf)* 35

*(gf)* - Items that are or can be modified to be gluten free  
*(v)* - Items that are or can be modified to be vegan

## COCKTAILS \$13

**#23** GUSTOSO BLANCO RUM, SOHO LYCHEE LIQUEUR, HOUSE LIME CORDIAL, COCONUT, LIME, CO2

**#33** MAL BIEN MEZCAL, GIFFARD PIMENT D'ESPELETTE LIQUEUR, COMBIER ORANGE LIQUEUR, TAMARELO TAMARIND LIQUEUR, PINEAPPLE JUICE, LIME, CHILE SMOKED PINEAPPLE

**#43** CIMARRON REPOSADO TEQUILA, CHINOLA PASSIONFRUIT LIQUEUR, APOLOGUE SAFFRON LIQUEUR, CARROT JUICE, ACID-ADJUSTED ORANGE JUICE

**#51** WHEATLEY VODKA, LILLET BLANC, LEMON, SALERS APERITIF, POMEGRANATE, SPARKLING WINE

**#63** ROKU GIN, KYOYA YUZU GIN, SHO CHIKU BAI JUNMAI SAKE, COCCHI AMERICANO, CHOYA YUZU LIQUEUR, BENEDICTINE, LIME

**#73** PLYMOUTH GIN, PAJAROTE GRAPEFRUIT & ROSEMARY LIQUEUR, OKAR ISLAND BITTER, GRAPEFRUIT JUICE, PAULANER GRAPEFRUIT RADLER

**#83** HA'PENNY RHUBARB GIN, LEMON, JUNIPER BERRY, STRAWBERRY, RISHI HIBISCUS ICE, FEVER TREE TONIC WATER

**#93** TAPATIO BLANCO TEQUILA, CELERY SACCHARUM, SAUVIGNON BLANC, BLOOD ORANGE, LIME, SEA SALT

## FAVORITES

**#13** KNOB CREEK BOURBON, COINTREAU, NOILLY PRAT ROUGE, ANGOSTURA BITTERS

**#14** BUFFALO TRACE BOURBON, ST. GEORGE BRUTO AMERICANO, COCCHI DI TORINO VERMOUTH, BITTERCUBE CHERRY BARK VANILLA BITTERS, LUXARDO CHERRY

**#27** CITADELLE GIN, ELDERFLOWER LIQUEUR, SAGE CORDIAL, GRAPEFRUIT JUICE, LEMON

**#102** CHAMOMILE-INFUSED VODKA, MATHILDE PECHE, HONEY SYRUP, FRESH LEMON

## FEATURED COCKTAIL

**FLY SO FAR** STATE LINE GIN, LOCAL NECTARINE SYRUP, LEMON, MINT, SPARKLING WINE \*PROCEEDS GO TO SUPPORT CHARITIES FOCUSED ON PROTECTING REPRODUCTIVE RIGHTS\*

## NON-ALCOHOLIC \$10

**#84** #83 WITH SANS JUNIPRE N/A BOTANICAL SPIRIT

**#89** SEEDLIP SPICE 94, NESSALLA GRAPEFRUIT-EUCALPYTUS KOMBUCHA, BLOOD ORANGE, LIME CORDIAL

**#108** SEEDLIP GARDEN 108, CUCUMBER, SAGE, LEMON, LAGUNITAS HOPPY REFRESHER

## BEER DRAFT

**INDEED, HELLO MILWAUKEE, LIGHT LAGER**

4.5% Milwaukee, WI 6

**SOUTHERN TIER, PUMPKING, IMPERIAL PUMPKIN ALE**

8.6% Lakewood, NY 8

**GATHERING PLACE, FESTBIER, MÄRZEN LAGER**

6.3% Milwaukee, WI 7

**WILD STATE, RASPBERRY HIBISCUS, CIDER**

6.5% Duluth, MN 8

**EVIL TWIN, LIL' B, IMPERIAL PORTER**

10% Stratford, CT 9

**GOODCITY BREWING, FETCH, IPA** 6.9% Milwaukee, WI 7

## BEER BOTTLES & CANS

**LIGHTER/WHEAT**

**3 Sheeps Pils** 5.3% Sheboygan, WI 5

**Asahi, Rice Lager** 5.2% Asahi, Japan 5

**New Glarus, Spotted Cow, Farmhouse Ale** 4.8% New Glarus, WI 5

**New Glarus, Totally Naked, Light Lager** 4.3% New Glarus, WI 6

**Badger State, BRW-SKI, Light Lager (16oz.)**

4.8 Green Bay, WI 5

**Door County, League Night, Lager** 4.2% Bailey's Harbor, WI 5

**Enlightened, Cream City Brix, Cream Ale** 5% Milwaukee, WI 5

**Gathering Place, Arrivederci, Italian Pilsner (16oz.)**

5% Milwaukee, WI 6

**Gathering Place, Treffpunkt, Kolsch (16oz.)**

4.6% Milwaukee, WI 6

**Tecate, Lager**, 4.5% Mexico 5

**Warpigs/3 Floyd's, Salmon Pants, Lager** 5.3% Muenster, IN 6

**Weihenstephaner, Hefeweissbier (500ml)**

5.4% Freising, Germany 7

## APA/IPA/IIPA/HOPPY

**Eagle Park, Push Play, Pale Ale** 5.5.6% Milwaukee, WI 6

**Revolution, Hazy Hero, Hazy IPA** 7.3% Chicago, IL 6

**Sierra Nevada, Hazy Little Thing, Hazy IPA** 6.7% Chico, CA 6

**Sweet Water, Hazy IPA** 6.2% Atlanta, GA 6

**Three Floyds, Gumballhead, Hoppy Wheat** 5.5% Munster, IN 7

**Three Floyd's, Zombie Dust, Pale Ale** 6.5% Munster, IN 6

**Toppling Goliath, King Sue, IIPA** 7.8% Decorah, IA 7

**WarPigs, Lazurite, IPA** 7.4% København, Denmark 7

**WarPigs, Foggy Geezer, Hazy IPA** 6.8% København, Denmark 7

## BROWN/AMBER/MALT/STOUT/PORTER/DARK

**Central Waters, Mudpuppy, Porter** 5.6% Amherst, WI 5

**Epic, Son of a Baptist, Imp. Coffee Stout** 8% Salt Lake City, UT 8

**Evil Twin, Even More Jesus, Imperial Stout**

12% Ridgewood, NY 9

**Gathering Place, Storm and Stress, Dark Lager (16oz.)**

5.0% Milwaukee, WI 6

**Fair State, Vienna Lager (16oz.)** 5.3% Minneapolis, MN 6

**Guinness, Irish Stout (16oz.)** 4.2% Dublin, Ireland 9

**Lake Louie, Warped Speed, Scotch Ale** 7.2% Arena, WI 6

**Rogue, Dead Guy Ale, Bock** 6.8% Newport, OR 5

## BELGIAN STYLE/SOUR

**Chimay, Red, Trappist Ale** 10.5% Chimay, Belgium 8

**Fair State, Roselle, Hibiscus Sour Saison** 5.7% Minneapolis, MN 6

**Hoegaarden, Witbier**, 4.9% Belgium 7

**Ommegang, Rosetta, Cherry Bruin** 5.6% Cooperstown, NY 7

**Omer Vander Ghinste Cuvée des Jacobins, Flemish Sour Ale**

5.5% Bellegem, Belgium 9

**Revolution, Freedom of Speech, Peach Session Sour**

4.5% Chicago, IL 6

**Sierra Nevada, Wild Little Thing, Sour Ale** 5.5% Chico, CA 6

**Westmalle, Trappist Dubbel** 7% Westmalle, Belgium 10

## GLUTEN FREE/NA/CIDER/OTHER

**Blake's, El Chavo, Mango Habanero Hard Cider**

6.5% Armada, MI 6

**Hinterland, Saving Graci, GF Hazy IPA** 5.1% Green Bay, WI 6

**Krombacher, NA Pilsner** 0% Kreuztal, Germany 5

**Lagunitas, Hoppy Refresher, Hopped Seltzer** 0% Petaluma, CA 5

**Lake Louie, Wild Tropic, Hard Kombucha** 4.5% Verona, WI 7

**Loon Juice, Honeycrisp, Hard Cider** 5.5% Spring Valley, MN 5

**Domaine Sicera, Cidre Rosé (750ml)** 4% Normandie, France 25